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# Summer Food and Fun

## What happens when school is out?

## The Summer Food Service Program for Children!

This USDA food service program provides nutritious meals and snacks for children in needy areas during summer months.

Nonprofit agencies which qualify as sponsors get Federal dollars to pay for meals and snacks served to children at sites like schools, churches, playgrounds, and parks. They also get training and technical assistance to start and operate the program.

If you would like to help feed needy children this summer, the information that follows will tell you how the summer food program works. For more details, contact the Food and Nutrition regional office which serves your State. Addresses and phone numbers are listed on the following page.



## *What help is available?*

The government agency that administers the Summer Food Service Program for Children in your State will help you apply for, set up, and operate a meal service. In most States, either the State department of education or the Food and Nutrition Service (FNS) regional office of the U.S. Department of Agriculture (USDA) is the administering agency.

## *Technical Assistance*

The people at your administering agency can help you in several ways. They can provide guidance on operations, program management, training, and recordkeeping. They can also help make sure that people who run the program understand and follow program regulations.

## *Reimbursements*

As an approved sponsor, you will submit claims to your administering agency for money to reimburse your costs of operating and administering the program.

Reimbursements for operating expenses cover the costs of food, labor for food preparation and service, and certain other items like utensils and napkins.

These rates of reimbursement are adjusted annually to reflect changes in the Consumer Price Index. The following are the rates for the summer of 1978. You can be reimbursed up to 51.50 cents for each breakfast you serve, 92.75 cents for lunches and suppers, and 24.25 cents for midmorning and midafternoon snacks, or your actual expenditures — whichever is less.

Additional funds are also available for administrative expenses.

The reimbursements cover the meals served to all eligible children.

## *Can I be a sponsor?*

If you are a public or private non-profit, nonresidential institution or residential summer camp, you may be eligible to sponsor a summer program. In past years, summer food program sponsors have been churches, social service organiza-

tions, residential summer camps, city government agencies, and school systems.

To be eligible, you must:

- provide a continuing year-round service to the community. (Certain exceptions may be allowed by the administering agency.)
- serve meals on a regular schedule to children from needy areas, or provide meals as part of an organized program for enrolled children in camps.
- operate the program in areas where at least one-third of the children would qualify for free or reduced-price meals under the National School Lunch and School Breakfast Programs, or you must qualify as a camp.
- demonstrate to your administering agency your financial and administrative ability to operate the program.
- accept financial and administrative responsibility at all sites where you serve meals under the program.
- demonstrate your ability to comply with program regulations.
- be able to keep children at your site while meals are eaten.
- have enough personnel to supervise, operate, manage, and monitor each site.

## *Who can I serve?*

You can serve children who are 18 years of age and younger, and all handicapped persons participating in public school programs for the handicapped.

## *What are my responsibilities?*

As a sponsor, you must meet certain program guidelines to make sure that children receive nutritious and appealing meals. You must:

- serve meals that meet USDA standards for quality and nutrition.
- be responsible for appropriate records and finances for each site.
- meet all Summer Food Service Program contractual agreements.

In addition to the sponsors' responsibilities, each site must:

- keep accurate records.
- make sure meals served meet meal pattern requirements.

- make sure meals are served only to children.
- make sure meals are eaten at the site.

## *What about meals?*

Your administering agency determines which combination of breakfast, lunch, supper or snacks each site can serve. Meals must meet minimum USDA requirements to ensure that children get the nourishing food they need to grow strong and healthy.

As a sponsor you can have food prepared in several ways. The meals can be prepared at the site, at a central kitchen serving several sites, or by a commercial food service management company. In deciding which method of meal preparation to use, you should consider the cost and number of meals needed, the types of meals served, and the kinds and number of sites participating in the program.

To make sure children get high-quality meals, your administering agency will help you develop food specifications and meal quality standards. Meals must be delivered to each site and must be served in complete units.

Local school officials are good contacts in developing program plans. Many know USDA requirements, understand children's preferences, and have meal preparation and serving facilities that are often not in use during the summer.

The meals you serve must satisfy the meal pattern requirements outlined in the following charts. These requirements are based on proposed regulations and are subject to change.

## *Where can I apply?*

To participate in the Summer Food Service Program you must apply to your administering agency each year. Final application deadlines vary by State. As a general rule, most States require applications before the program starts operating statewide.

For details on the Summer Food Service Program for Children, contact the regional office of the Food and Nutrition Service that serves your State:

In Connecticut, Maine, Massachusetts, New Hampshire, Rhode Island, and Vermont:

New England Regional Office  
Food and Nutrition Service, USDA  
34 Third Avenue  
Burlington, Massachusetts 01803  
telephone: (617) 272-0860

In Delaware, the District of Columbia, Maryland, New Jersey, New York, Pennsylvania, Puerto Rico, Virgin Islands, Virginia, and West Virginia:

Mid-Atlantic Regional Office  
Food and Nutrition Service, USDA  
One Vahlising Center  
Robbinsville, New Jersey 08691  
telephone: (609) 259-3041 x. 303

In Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, and Tennessee:

Southeast Regional Office  
Food and Nutrition Service, USDA  
1100 Spring Street, N.W. — Room 200  
Atlanta, Georgia 30309  
telephone: (404) 881-4911

In Illinois, Indiana, Michigan, Minnesota, Ohio, and Wisconsin:

Midwest Regional Office  
Food and Nutrition Service, USDA  
536 South Clark Street  
Chicago, Illinois 60605  
telephone: (312) 353-6673

In Arkansas, Louisiana, New Mexico, Oklahoma, and Texas:

Southwest Regional Office  
Food and Nutrition Service, USDA  
1100 Commerce Street, Room 5-C-30  
Dallas, Texas 75242  
telephone: (214) 749-2391

In Colorado, Iowa, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah, and Wyoming:

Mountain Plains Regional Office  
Food and Nutrition Service, USDA  
2420 West 26th Avenue  
Denver, Colorado 80211  
telephone: (303) 837-5071

In Alaska, Arizona, American Samoa, California, Guam, Hawaii, Idaho, Nevada, Oregon, Trust Ter-

ritory of the Pacific Islands, and Washington:

Western Regional Office  
Food and Nutrition Service, USDA  
550 Kearney Street, Room 400  
San Francisco, California 94108  
telephone: (415) 556-4956

## Program Aids

The U.S. Department of Agriculture offers a number of useful and informative guides, posters, and booklets to help you give children in your area a healthy, nutritious summer. These guides will help you plan and prepare appealing meals, and will help you operate a successful summer food program.

The following are a few of the publications available to you. Requests — giving both the title, series, and number of publications needed — should be addressed to the Food and Nutrition Service regional office for your State.

The publications listed here are free of charge.

### Sponsor Handbook (PA-1182)

Sponsors perform a vital service to children participating in the Summer Food Service Program for Children. To run the program smoothly, sponsors should follow the instructions in this useful, all-inclusive guide. The handbook discusses general program requirements and procedures. It also includes specific information on planning and preparing meals, recordkeeping, and storage.

### Site Supervisor's Guide (PA-1179)

Children are served meals at supervised local sites such as schools, playgrounds, and churches. With a little effort, site personnel can make the summertime, and meals, enjoyable for neighborhood children. This pocketsize guide is an everyday reminder of site duties and responsibilities.

### Summer Food Service program for Children Poster (PA-1133)

This bright, easy-to-read poster reminds program sponsors and site personnel of the eight "must-do's" for the Summer Food Service Program for Children. The poster also includes a chart explaining requirements for meals served in the summer food program.







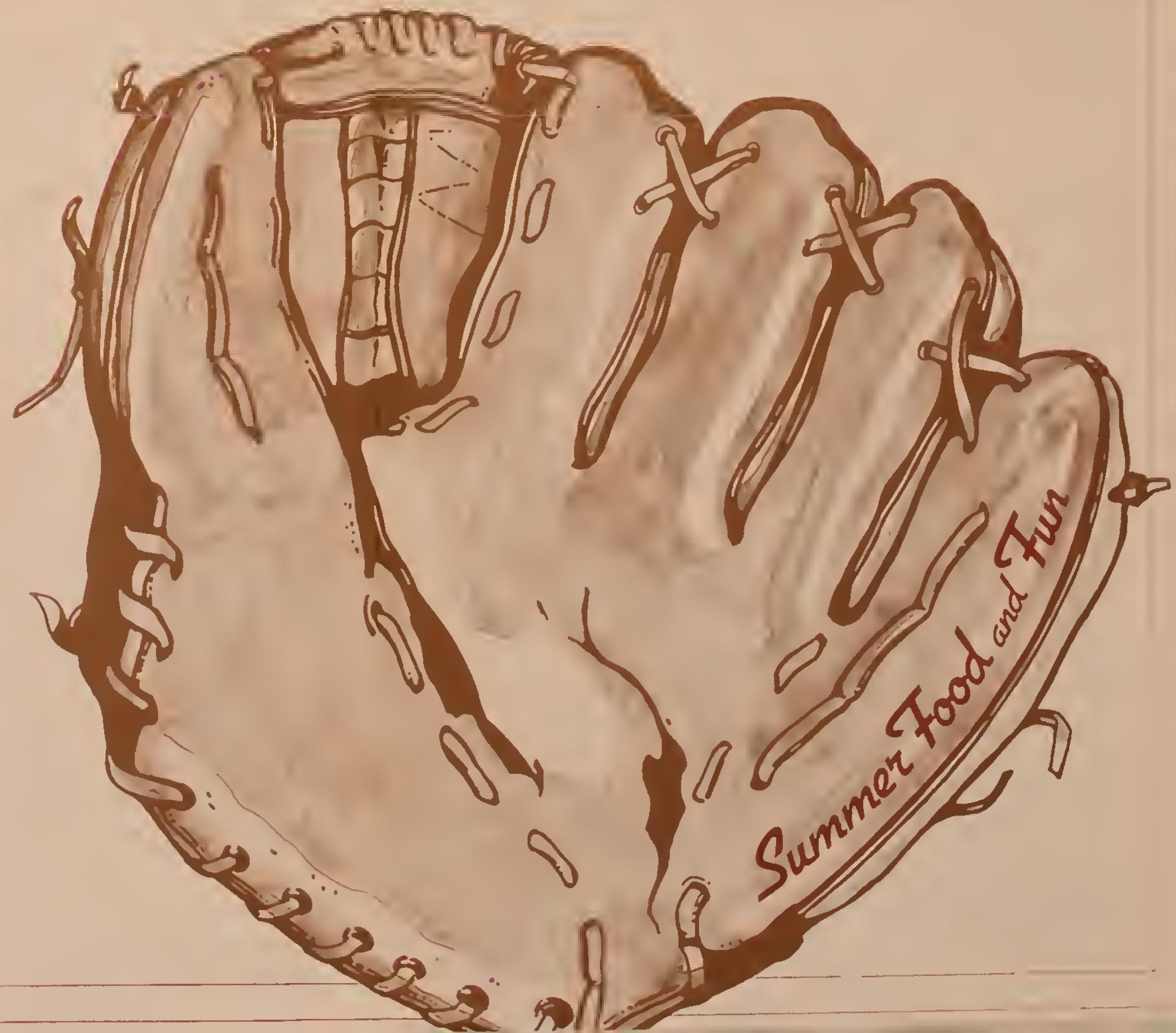
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# Meal Patterns

	Food Component	Amount
BREAKFAST	 Milk (fluid)	1 cup
	 Juice (fruit or vegetable) or Fruit or Vegetable	1/2 cup
	 Bread or Cereal	1 slice 3/4 cup or 1 ounce <sup>1</sup>
SNACKS <sup>2</sup> (supplemental food)	 Milk (fluid)	1 cup
	 Meat or Meat Alternate	1 ounce
	 Juice (fruit or vegetable) or Vegetable or Fruit	3/4 cup
	 Bread or Cereal	1 slice 3/4 cup or 1 ounce <sup>1</sup>
	 Milk (fluid)	1 cup
LUNCH or SUPPER	 Meat or Poultry or Fish or Cheese or Eggs or	2 ounces 1
	Dry beans (cooked) or peas or Peanut butter	1/2 cup 4 tablespoons
	 Fruits (2 or more) or Vegetables (2 or more)	3/4 cup <sup>3</sup>
	 Bread	1 slice
	1. whichever is less 2. choose two of the four components 3. vegetable or fruit juice not more than 1/4 cup	

Rules for acceptance and participation in this program are the same for all, without regard to race, color, sex, or national origin.

March 1978